

Funeral Potatoes (serves about 8) - Dutch Oven

Submitted by Ed Hedborn – T109, Woodridge

2 pounds diced hash brown potatoes (southern style - not shredded)

1 cup shredded cheddar cheese

1 can cream-of-chicken soup (10 ounce condensed)

$\frac{1}{2}$ soup can milk

1 cup sour cream

2 sticks ($\frac{1}{2}$ pound) of butter or margarine (melted)

$\frac{1}{2}$ cup chopped onion

2 cups corn flakes (uncrushed) or 2 cups bread crumbs may be substituted

olive or corn oil

Directions: Oil bottom and sides of Dutch Oven. Chop 1 small or $\frac{1}{2}$ of a large onion, sauté in butter until transparent. In a large bowl whisk, cheese, cream of chicken soup, milk, sour cream, melted butter, and chopped onions. Place potatoes into the Dutch Oven, add soup mix on top, and mix well. Crush the corn flakes into crumbs. Mix remainder of butter and crushed corn flakes together, and sprinkle on top of potatoes to brown. Set Dutch Oven on coals to bake at 350 degrees for 30-45 minutes, or until corn flakes are lightly browned and the dish is hot and bubbly throughout.

For variety add cubed ham or diced sausage to the mix.